

STARTERS

Heirloom tomatoes (+3€ in the menu) Achovies, strawberry pickles jelly, thai basil emulsion, galanga dressing	17€
Gravelax salmon Tzatziki, melon, shiso, ginger	14€
Duck foie gras (+3€ in the menu) Pineapple, homemade toasted brioche	17€
Kale Cabbage Candied onions, red onions pickles, goat cheese espuma	13€
Zucchini gazpacho Cockles, beans sorbet, raspberries, pink pepper, basil oil	13€

MAINS

Roasted veal fillet Sautéed beans, lovage, peach, almonds, veal juice	29€
Mackerel fish Artichokes, sautéed shimejis, shiitake broth, enoki tempura, cherries	29€
Roasted ling fish (+3€ in the menu) Eggplant laqued with miso, apricots, pickleweed, poultry juice	32€
Crispy veal sweetbreads (+5€ in the menu) Chards, sautéed oyster mushrooms, vebena, parmesan emulsion	34€
Entrecôte Txogitxu - To share for 2 persons(+8€ in the menu) Potatoes candied with sage, spring onions, Kalamata olive	37€/pers

CHEESE & DESSERTS

Cheese of the moment Tomme des Pyrénées	12€
Guanaja chocolate sphere (+3€ in the menu) Poached pears, roasted almonds, vanilla ice cream	15€
Strawberry tartlet Pistachio, strawberry sorbet	12€
Roasted figs Sablé, Brie de Melun cheese ice cream, roasted cashew nuts	12€
Cherry clafoutis Chocolate sorbet, white chocolate and vanilla ganache	12€